

VERO

COASTAL ITALIAN FLAVOURS

CRUDI BAR

OSTRICHE/OYSTERS (SERVED BY PIECE)

freshly shucked oysters and selection of condiments:
Shallot vinegar, tabasco, lemon.

GILLARDEAU

Throughout their farming, Gillardeau oysters receive the best care, improving their development up to their degree of ripeness, high-quality, with generous flesh and unique taste, all these assets contribute to make Gillardeau oysters a reference product recognized in the entire World.

DIBBA (Local)

Dibba Bay Oysters takes pride in being the first and only shellfish farm in the UAE that produces gourmet oysters. Bright white and orange buoys speckled with barnacle's bob in the open water and act as markers for the 3,700 square-meter aquafarm.

RAW

VERO TOWER (S)

Sicilian Mazara Red Prawns, Langoustine, Sliced Salmon, Sliced Tuna, Sea Scallops, Dibba Oysters.

TONNO

Thinly Sliced Tuna, White Balsamic Marinated Vegetables, Rocket Leaves, and Extra Virgin Olive Oil.

SALMONE

Beetroot Cured Sliced Salmon, Shallot Pickles, Capers Berries, Fennel, Apple Vinaigrette.

CLASSICO MANZO

Thinly Sliced Beef Tenderloin, Rocket Salad, Honey Mustard Dressing, Parmesan Cheese, Olive Oil.

STARTERS

PARMIGIANA DI MELANZANE (V)(G) 65

Baked Sliced Eggplant, Layered with Tomato Sauce, Mozzarella Cheese and Grated Parmesan, Fresh Basil Leaves.

FRITTO DI CALAMARI E ZUCCHINE (G)(S) 65

Crispy Calamari and Zucchini, Served with Arabiata and Tartare Sauce.

ARANCINI (G) 60

Crispy Fried Sicilian Saffron Rice Balls, Stuffed with Beef Ragù, Mozzarella and Green Peas.

POLIPO 70

Slow Cooked Octopus, Crushed Purple Potato and Italian Green Herb Dip.

BURRATA (V)(G) 70

Burrata Cheese, Beetroot Carpaccio, Vegetables Caponata, Basil Infused Extra Virgin Olive Oil.

CAPRESE (V)(N) 70

Mozzarella, Heirloom Local Tomatoes, Fresh Basil and Pesto Dressing.

VITELLO 75

Garden Herb Marinated and Slow Roasted Veal Loin, Veal Jus and Tuna Mayo Caper Sauce.

BRESAOLA 70

Thinly Sliced Beef Bresaola, Rock Melon, Rocket Leaves, Shaved Parmigiano Cheese, Molasses Dressing.

CAESAR SALAD (G) 60

Romaine Lettuce, Vero Caesar Dressing, Focaccia Garlic Croutons, Shaved Parmesan Cheese.

SOUPS

ZUPPA DI MARE (S)(G) 65

Calamari, Shrimps, Mussels, Octopus, Seabass, Garlic, Fresh Chili, Parsley, and Garlic Bruschetta.

MINISTRONE (V) 45

Mixed Root Vegetables, Green Peas, Butternut Squash, Spinach Cooked in Tomato Vegetable Stock, Extra Virgin Olive Oil.

RISOTTI

RISOTTO POMODORO E BURRATA (V) 85

Tomato Risotto with Burrata Cheese, Sundried Cherry Tomatoes, Basil Leaves.

RISOTTO AI PORCINI (V) 85

Porcini Mushroom and Garlic Risotto, Chopped Tomato, Parsley, Parmesan Cheese.

RISOTTO DI MARE (S) 90

Calamari, Shrimps, Mussels, Octopus, Langoustine, Shellfish Bisque, Gremolata.

PASTAS

ASTICE (G)(S) 195

Linguini Pasta, Half Lobster, Cherry Tomato, lobster Bisque, Sweet Garlic, Basil and Lemon Zest.

RAVIOLI BURRATA (G)(V) 85

Homemade Fresh Ravioli Stuffed with Burrata Cheese, Fresh Tomato Sauce, Basil Parmesan.

VERO LASAGNA (G) 85

Layers of Homemade Pasta, Chopped Beef Tenderloin Ragout, Gratinated Buffalo Mozzarella and Parmesan Cheese.

VONGOLE (G)(S)(A) 130

Spaghetti with Clams, Garlic, Fresh Chili Pepper, Parsley, White Wine, Extra Virgin Olive Oil.

TARTUFO (G)(V) 95

Homemade Tortellini Stuffed with Fresh Ricotta Cheese and Spinach, Truffle Cream Sauce, Parmesan Cheese and Shaved Black Truffle.

CACIO E PEPE (G)(V) 80

Traditional Spaghetti Roman Style Cooked in Vegetable Stock, Parmesan and Pecorino Cheese, Cracked Black Pepper.

TROFIE AL PESTO (V)(N) 80

Hand Rolled Trofie Pesto Pasta, Pesto Genovese and Parmesan Cheese.

TAGLIATELLE BOLOGNESE (G) 75

Homemade Tagliatelle with Bolognese Sauce.

(V) Vegetarian, (VG) Vegan, (A) Contains Alcohol, (N) Contains Nuts, (S) Contains Shellfish, (G) Contains Gluten,  ecofriendly menu within a 50-mile radius

Gluten-free items are available upon request. Please inform us of any allergies or dietary requirements before ordering.

Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness. Written further information is available upon request.

All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.

VERO

COASTAL ITALIAN FLAVOURS

CHEF BRUSCHETTES

Toasted Homemade Focaccia, Choose Your Topping from Below

- CAPRESE (G)(V)(N)** 48
Mozzarella, Heirloom Local Tomatoes, Fresh Basil and Pesto Dressing.
- VITELLO (G)** 58
Garden Herb Marinated and Slow Roasted Veal Loin, Veal Jus and Tuna Mayo Caper Sauce.
- BRESAOLA (G)** 53
Thinly Sliced Beef Bresaola, Rock Melon, Rocket Leaves, Shaved Parmigiano Cheese, Molasses Dressing.
- MANZO (G)** 58
Thinly Sliced Beef Tenderloin, Rocket Salad, Honey Mustard Dressing, Parmesan Cheese, Olive Oil.

CLASSIC PIZZAS

- PICCANTE (G)** 80
Traditional Pizza with Spicy Italian Beef Pepperoni, Tomato, Mozzarella and Oregano.
- MARGHERITA (G)(V)** 65
Traditional Pizza Margherita, Tomato and Mozzarella, Fresh Basil and Oregano.
- CALZONE (G)** 75
Traditional Folded Pizza, Tomato, Mozzarella, Turkey Ham, Mushrooms, Onions, Olive Oil and Oregano.
- CAPRICCIOSA (G)** 85
Traditional Tomato sauce, Mozzarella, Mushrooms, Artichokes, Turkey Ham, Olive Oil and Oregano.
- PIZZA AI FRUTTI DI MARE (G)(S)** 85
Traditional Tomato sauce, Calamari, shrimps, Mussels, Salmon, Parsley Garlic oil

SPECIAL PIZZAS

Made with Chef Andreas specialty thin crust pizza recipe

- CARPACCINA (G)** 90
Thin Crispy Dough, Beef Carpaccio, Fresh Rocket, Grana Padano, Black Truffle.
- BURRATINA (G)(V)** 85
Thin Crispy Dough, Burrata, Candy Cherry Tomatoes, Fresh Rocket and Extra Virgin Olive Oil.
- TONNATA (G)** 90
Thin Crispy Dough, Thin Sliced Roasted Veal, Cherry Tomato, Capers, and Tuna Mayo Sauce.

SECONDI DI CARNE

- COSTATA DI MANZO ⁵⁰** 680
(Recommended for two people, cooking time 45 minutes)
Grill tomahawk 1kg+ Served with, Béarnaise and Green Peppercorn Sauce & Mushroom Sauce, Sautéed Seasonal Vegetables and Roasted Potatoes.
- FILETTO (250 GR MBG 5/6)** 190
Grilled Tenderloin with Asparagus, Mashed Potato and Green Peppercorn Sauce.
- COSTATA DI AGNELLO** 160
Grilled Lamb Chops, Fondant Potatoes and Mediterranean Sautéed Vegetables, Minted Lamb Jus.
- COTOLETTA MILANESE (G)** 160
Classic Bread Crumbed Veal Chop, Pan Fried in Butter, Rocket, Cherry Tomato Salad and Potato Wedges.
- PETTO DI POLLO ALLA DIAVOLA (A)** 130
Spiced Chicken Breast, Sautéed Porcini Mushroom, Crispy Potato and Green Peppercorn Sauce.

PESCE ALLA GRIGLIA

- MISTO DI MARE (S)** 450
(Two People Sharing)
Jumbo Prawns, Sea Bass, Tuna, Scampi, Sea Scallops, Lemon Oil and Seasonal Steamed Vegetables.
- ASTICE (S) (400 / 500 GR)** 330
Grilled Fresh lobster with Seasonal Steamed Vegetables or Catalan style.
- MIX DISPLAY OF CATCH OF THE DAY (By 100 GR)** 50
Grill / Roasted / Rock Salt / Mediterranean / Roasted Vegies
- SALMONE** 135
Roasted Salmon, Asparagus, Celeriac, Citrus Cream Sauce with Salmon Roe.
- SPIGOLA** 145
Grill Sea Bass Fillet with Sautéed Mixed Vegetables, Roasted Potato, Vero "Chimichurri Sauce".
- GAMBERONI (S)** 160
Grilled Prawns, Seasonal Steamed Vegetables, Served with Arabiata and Citrus Butter Sauce.
- SCAMPI (S)** 210
Grilled Langoustine, Seasonal Steamed Vegetables, Served with Arabiata and Citrus Butter Sauce

SIDE DISHES

- STEAMED BROCCOLI** 40
- STEAMED GREEN ASPARAGUS** 40
- CREAMY SPINACH** 40
- MASHED POTATOES** 35
- ROASTED VEGETABLES** 35

(V) Vegetarian, (VG) Vegan, (A) Contains Alcohol, (N) Contains Nuts, (S) Contains Shellfish, (G) Contains Gluten, ⁵⁰ ecofriendly menu within a 50-mile radius
Gluten-free items are available upon request. Please inform us of any allergies or dietary requirements before ordering.
Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness. Written further information is available upon request.
All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.